



2021 Grüner VELTLINER

Like no other sekt in the VAUX family, Grüner Veltliner presents aromas clearly shaped by the bottle fermentation: brioche, whiskey, grated apple. Challenging and thrilling!

„The rich Veltliner Sekt is one of our personal highlights.“

EICHELMANN



FACTS

5810 – 0,75 L

GRÜNER VELTLINER

DEUTSCHER SEKT

LEES CONTACT: 36 MONTHS / DISGORGED: 3 FEBRUARY 2025

ALCOHOL: 12% vol – ACIDITY: 7.2 g/l – RESIDUAL SUGAR: Zero Dosage

AGING POTENTIAL: 2–3 YEARS AFTER DISGORGING

LOVELY PAIRING WITH:

Outstanding with cured or smoked ham or a salami. Or go old school: Wiener schnitzel with capers, potato and pickle salad and a sardine — so delicious

SERVING TEMPERATURE: 6–8°

*Traditional
method*

*All sekts
are vintage*

*Always
brut*